



BARBECUE TURKEY

Wild turkey breast	½ c. soy sauce
½ c. water	2 Tbs. brown sugar
2 Tbs. vegetable or olive oil	¼ tsp. black pepper
½ tsp. crushed garlic	1 Tbs. lemon juice
¼ tsp. Tabasco sauce	(fresh squeezed)
(or Frank's Red Hot sauce)	

Cut fresh or fully-thawed meat into strips 1" long by ¼" thick. Mix other ingredients together, add meat and marinate overnight. Drain meat, keeping the marinade. Grill on low-medium heat for 10 minutes, basting with marinade.

**Now We're
Cookin'!**
with
Martha Daniels